

SUNDAY BRUNCH

10 PERSON MINIMUM

UNLIMITED MIMOSA, COFFEE, TEA, & ORANGE JUICE

\$48 PER PERSON

CHILDREN 10 AND UNDER HALF PRICE

CHILDREN 3 AND UNDER NO CHARGE

Sample

- Flatbreads, Salads, Pasta Salads, Potato Salads
- Eggs (Benedict & Scrambled), Pancakes, Bacon/ Sausage, Roasted Potatoes, Fresh Fruit
- Chef's choice of lunch foods (Ala Vodka, Chicken Dish, Seafood Dish, Meat Dish)
- Desserts, Breads, Cookies, Pastries, Cakes, Croissants, Danishes, and Bagels

FULL OFF-PREMISE CATERING

Let The Garden Grill Bring The Party To You!

Offices, Homes or your own location

Call, our experienced catering specialists will assist all your needs!

Full Off-Premise Catering

Menu Available

PARTY LIQUOR OPTIONS

PLEASE NOTE: LIQUOR PACKAGES DO NOT INCLUDE SHOTS, FROZEN DRINKS, SPECIALTY DRINKS

BAR TAB: ALL ALCOHOLIC BEVERAGES ORDERED ADDED TO YOUR BILL

CASH BAR: GUESTS ORDER AND PAY FOR DRINKS AT THE BAR

HOUSE WINE & TAP BEER: \$25 PER BOTTLE OF WINE AND \$22 PER PITCHER OF BEER

UNLIMITED BEER AND WINE: \$35 PER PERSON — 3 HOURS

UNLIMITED WELL COCKTAILS: \$35 PER PERSON — 3 HOURS

UNLIMITED PREMIUM COCKTAILS: \$50 PER PERSON — 3 HOURS

UNLIMITED CHAMPAGNE PUNCH: \$7.50 PER PERSON — 3 HOURS

CHAMPAGNE TOAST: \$5 PER PERSON

ADDITIONAL INFORMATION

- FINAL PAYMENT FOR PARTY MUST BE IN CASH.**
- A NON-REFUNDABLE \$200 DEPOSIT IS TAKEN.**
- \$50 AMINATION FEE WILL BE ADDED TO YOUR BILL**
- GARDEN GRILL RESERVES THE RIGHT TO CHANGE ROOMS DEPENDING ON SIZE CHANGES OF PARTIES.**
 - ADDITIONAL HOUR +\$200**
 - ADDITIONAL PARKING AT LIBRARY**

ROOM MINIMUMS

■ FIREPLACE ROOM	■ 20-25 ADULT MINIMUM
■ VICTORIAN ROOM	■ 15-24 ADULT MINIMUM
■ FIREPLACE/VICTORIAN ROOM	■ 40-45 ADULT MINIMUM
■ GARDEN ROOM	■ 25-35 ADULT MINIMUM
■ ROSE ROOM	■ 25 ADULT MINIMUM
■ GARDEN ROOM/ROSE ROOM	■ 50 ADULT MINIMUM
■ LOFT (UPSTAIRS)	■ 40-65 ADULT MINIMUM



On Premise Catering

Birthdays
Office Parties
Rehearsal Dinners
Showers
Holiday Parties
Christenings
Social Events
Retirements

64 North Country Road,
Smithtown, NY 11787

Phone (631) 265-8771

www.thegardengrill.com

BANQUET

\$50 PER PERSON

LITTLE GUESTS 3-10 YEARS: HALF PRICE—SEPARATE MENU
PARTIES OF 10 PERSONS OR MORE

INCLUDES ASSORTED BREADS, SALAD CHOICE OF ENTRÉE,
DESSERT, COFFEE, TEA, SODA (PEPSI OR DIET PEPSI)

ADDITIONAL APPETIZERS +\$7 PER PERSON

CHOOSE 3:

CHICKEN KABOBS, ARTICHOKE HEARTS, STUFFED MUSHROOMS,
TOASTED RAVIOLI, CRISPY FRIED CALAMARI, BRUSCHETTA

ADDITIONAL OPTIONS

PASTA COURSE: PENNE ALA VODKA \$3.50 PER PERSON

FRUIT OR CHEESE PLATTER: \$4.00 PER PERSON

VEGETABLE PLATTER: \$3.00 PER PERSON

[ASK ABOUT BUFFET OPTIONS](#)

SALAD
ENTREES

CHICKEN PICCATA

SEMI BONELESS CHICKEN BREAST IN A LEMON BUTTER WHITE WINE SAUCE WITH
ARTICHOKE HEARTS AND CAPERS OVER SPINACH.

PESTO ENCRUSTED FILET OF SALMON

ENCRUSTED WITH PECAN AND ROASTED RED PEPPER PESTO. TOPPED WITH LEMON OIL
TOSSED BABY ARUGULA AND SERVED WITH A SIDE OF RICE.

SHORT RIB

BRAISED BONELESS SHORT RIB IN A RED WINE ROSEMARY SAUCE, ASSORTED
SEASONAL VEGETABLES AND GARLIC MASHED POTATOES.

PORK SHANK

SLOW COOKED IN A MUSHROOM RED WINE SAUCE, SIDE OF GARLIC MASHED POTATOES.

CAMPANELLA ALA VODKA

CAMPANELLA PASTA TOSSED IN OUR HOMEMADE SIGNATURE ALA VODKA SAUCE

DESSERT

HOUSE DESSERTS INCLUDED

PREMIUM BANQUET

\$65 PER PERSON

LITTLE GUESTS 3-10 YEARS: HALF PRICE — SEPARATE MENU
PARTIES OF 10 PERSONS OR MORE

INCLUDES ASSORTED BREADS, SALAD CHOICE OF ENTRÉE,
DESSERT, COFFEE, TEA, SODA (PEPSI OR DIET PEPSI)

ADDITIONAL PREMIUM APPETIZERS +\$10 PER

PERSON

CHOOSE 4:

SEA SCALLOPS WRAPPED WITH PROSCIUTTO, BAKED CLAMS, BUFFALO
CALAMARI, ROASTED ASPARAGUS CROSTINI, COCONUT SHRIMP, MINI
CRAB CAKES, FILET MIGNON KABOBS

ADDITIONAL OPTIONS

PASTA COURSE: PENNE ALA VODKA \$3.50 PER PERSON

FRUIT OR CHEESE PLATTER: \$4.00 PER PERSON

VEGETABLE PLATTER: \$3.00 PER PERSON

[ASK ABOUT BUFFET OPTIONS](#)

SALAD
ENTREES

LOBSTER AND SHRIMP CAPELLINI

SOUTH AFRICAN LOBSTER TAIL, BABY SHRIMP, AND CRAB MEAT, CREAMY PICK SAUCE
WITH ASPARAGUS TIPS AND CAPELLINI PASTA.

FILET MIGNON AU POIVRE

8OZ GRILLED FILET MIGNON, BRANDY PEPPERCORN SAUCE, GARLIC MASHED POTATOES.

COUNTRY FRENCH CHICKEN

SAUTEED BONELESS CHICKEN BREAST, ASSORTED MUSHROOMS, SUN DRIED TOMATOES
AND SPINACH, MADERIA WINE SAUCE, GARLIC MASHED POTATOES.

PAN SEARED CHILEAN SEA BASS

LIGHTLY BLACKENED, MEDITERRANEAN FARRO SALAD,
OLIVE OIL LEMON GARLIC DRIZZLE.

ROASTED DUCK

ROASTED 1/2 DUCK, APPLE NUT STUFFING, BLUEBERRY PORT REDUCTION

DESSERT

HOUSE DESSERTS INCLUDED

BABY & BRIDAL SHOWER

\$48 PER PERSON

LITTLE GUESTS 3-10 YEARS: HALF PRICE— SEPARATE MENU
PARTIES OF 10 PERSONS OR MORE

INCLUDES ASSORTED BREADS, SALAD
CHOICE OF ENTRÉE,

COFFEE, TEA, SODA (PEPSI OR DIET PEPSI), UNLIMITED CHAMPAGNE PUNCH

ADDITIONAL APPETIZERS +\$7 PER PERSON

CHOOSE 3:

CHICKEN KABOBS, ARTICHOKE HEARTS, STUFFED MUSHROOMS,
TOASTED RAVIOLI, CRISPY FRIED CALAMARI, BRUSCHETTA OR

ADDITIONAL OPTIONS

PASTA COURSE: PENNE ALA VODKA \$3.50 PER PERSON

FRUIT OR CHEESE PLATTER: \$4.00 PER PERSON

VEGETABLE PLATTER: \$3.00 PER PERSON

[ASK ABOUT BUFFET OPTIONS](#)

SALAD
ENTREES

LOBSTER RAVIOLI

IN A CREAMY PINK SAUCE, WITH SMOKED SALMON, BABY SHRIMP, BLACK
OLIVES AND SUNDRIED TOMATOES.

CHICKEN FRANCAISE

CHICKEN SAUTÉED IN A LEMON BUTTER WINE SAUCE, SERVED WITH RICE.

PENNE ALA VODKA

PENNE PASTA TOSSED IN OUR HOMEMADE SIGNATURE ALA VODKA SAUCE

PESTO ENCRUSTED FILET OF SALMON

ENCRUSTED WITH PECAN AND ROASTED RED PEPPER PESTO. TOPPED
WITH LEMON OIL TOSSED BABY ARUGULA AND SERVED WITH A SIDE OF
RICE.

SLICED N.Y. SHELL STEAK AU POIVRE

TOPPED WITH A BRANDY PEPPERCORN SAUCE. SERVED WITH GARLIC
MASHED POTATOES.

DESSERT

INCLUDES PERSONALIZED OCCASION CAKE (ALPINE BAKERY)

*Consuming raw or undercooked meats, fish, shellfish or fish eggs may increase
your risk of food borne illness, especially if you have certain medical conditions*